

Roasted Chestnuts

It's not Christmas without chestnuts roasting somewhere . . . a fire, your stove, anywhere that families gather!

Ingredients:

- ❁ 36 fresh chestnuts

Directions:

1. Preheat oven to 425° F.
2. Place chestnuts on a dish towel or other non-slip surface on a cutting board.
3. Carefully cut an "X" on the flat side of each chestnut with a sharp paring knife, making sure to cut through both the shell and skin.
4. Place chestnuts on a baking sheet with cut side facing up.
5. Roast for 20 to 30 minutes until chestnuts are tender and golden, and the shells begin to open.
6. When cool enough to handle, peel and eat. They are easiest to peel while warm.



Makes 8 servings.

REMINDER TO SELF: Ask parents if children have any food allergies!